

New Years Party Menu

£59.95 per person from 9pm

3 course set menu including traditional 'lucky grapes', a party bag and Cava at the end of your meal, to bring in the New Year Olé Olé style

DE PRIMERO ~ TO START

Everyone will receive a selection of the following starters to share

Coca Hortelenas (vg)

A traditional flatbread typically from the Cataluña area topped with roasted vegetables, drizzled with olive oil

Pan con Ali-Oli (v)

Breadbasket with an Ali-Oli dip

Aceitunas (vg) (gf)

Marinated Spanish Olives

Surtido Ibericos (gf)

Premium Iberico cured meats consisting of; Jamon Iberico, Salchichon Iberico and Chorizo Iberico

Surtido de Quesos (v) (gf)

Spanish cheeses including Manchego, Tetilla DOP and blue cheese croquettes, served with quince jam, roasted nuts and dried fruits

TAPAS TO SHARE

Vegetarian and vegan options are available, please ask

Pinchos de Pollo, Gambas y Chorizo (gf)

Chicken, prawns and chorizo skewers, served with roasted mediterranean vegetables topped with a roast pepper sauce

Cochinillo Confitado (gf)

Confit Suckling pig (off the bone), served with a chilli apple puree and Padron peppers

Lubina al Papillote (gf)

Seabass, baked and served in a parcel, cooked with julienne sliced onions, leeks, peppers and brown shrimp with a hint of fresh lemon and garlic in olive oil

Albóndigas de Cordero a la Hierbabuena (gf)

Homemade Lamb mince meatballs with a hint of fresh mint, cooked in a rich red wine and tomato sauce

Medallones de Novillo a la Pimenta (gf)

Fillet steak medallions served with a peppercorn sauce served with oven baked sliced potatoes with onions and peppers

TRIO OF DESSERTS

Croquetas de Chocolate (v)

Homemade chocolate and hazelnut croquettes

Tarta Santiago (gf)

Spanish almond tart served with an almond praline

Trufas de Chocolate Blanco (gf)

Homemade White chocolate and raspberry truffles



TAPAS BAR & RESTAURANT

Food allergies and intolerances information is available on request.

Dishes marked with (vg) are vegan. Dishes marked with (v) are vegetarian. Dishes marked with (gf) are gluten free.

New Years Menu

£44.95 per person
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